



RESERVA



vntg 2019,
2017



Vntg
2019, 2018,
2017



Vntg 2017,
2015



GRAPE VARIETY

Tempranillo, Graciano, Garnacha



VINEYARD

Age: +50 bush vines

Soil: Clayey-calcareous soils, poor in organic matter.

Altitude (m): 550-700



ANALYTICS

Alcohol Content: 13,5%



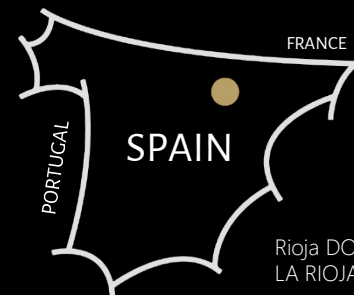
VINIFICATION

Fermented at controlled temperature in stainless steel tanks.
Clarified, filtered and transferred to the barrel.

AGING



Aged in French medium toast and American medium toast oak barrels during 30 months + 12 months in bottle before release.



Rioja DOCa
LA RIOJA, SPAIN



TASTING NOTES

Bright ruby. Expressive aromas of dark chocolate, redcurrant, cherry, licorice.

Vanilla spicy predominant touches. Juicy in the mouth, glossy tannins with mineral notes mixed with seductive oak vanilla spices.



PAIRING

Perfect pairing with Iberian Bellota ham, Filet mignon, Roasted lamb and all-important dishes.



LOGISTICS

Shipper 12 bottles

L:	W:	H:	Wt:	WMF Pallet:	Wt Pallet:
32 cm	24 cm	32.5 cm	16 Kg	70 cs	1120 Kg

Shipper 6 bottles

L:	W:	H:	Wt:	Europallet:	Wt pallet:
24 cm	16 cm	32.5 cm	8 Kg	125 cs	1000 Kg